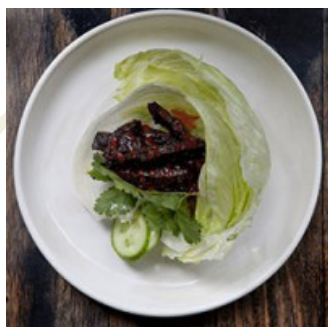


# Cape Grim Thai Beef Jerky, Sriracha Sauce



## Ingredients - Marinade

- 20g coriander seed
- 20g fennel seed
- 20g cumin seed
- 20g white peppercorn
- 100ml oyster sauce
- 50ml soy sauce
- 25g castor sugar

### METHOD Marinade:

Grind the spices in a mortar & pestle, until fine  
Combine the spices, oyster sauce, soy and castor sugar until combined  
Rub marinade into beef slices, leave marinade for 30 minutes  
Dry overnight on wire racks turning once until dry but sticky  
Heat oil in wok to 175 degrees celsius  
Deep fry until crisp, this should only take a couple of minutes

## Ingredients - Sriracha Sauce

- 75g garlic, peeled
- 200g ginger, peeled & sliced into approximately 2mm pieces
- 100g dry red chilli, deseeded

### METHOD Sriracha Sauce:

Place individual ingredients in stainless steel bowls  
Cover with sweet vinegar then cover with cling film  
Steam the ingredients for approximately 2 hours in the covered bowls until ginger and garlic can be crushed between fingers  
Drain liquid & reserve  
Blend ingredients separately then combine, use liquid from ginger to adjust consistency, season with sea salt & rice vinegar for a sharper flavour  
Serve beef jerky in a lettuce cup with Sriracha sauce